Cod: 5434

Electric fan-assisted oven for 3 trays (60×40 cm), convection, 77.5×70×56h cm, 3.15 kW



Description

Complete your professional kitchen with Ristoattrezzature's**3-tray electric fan-assisted oven** and make cooking food easier.

Its compact, streamlined design, combined with high power output, makes this **professional oven for catering and patisserie** an essential piece of equipment for businesses wishing to serve snacks, pizza, croissants and hot dishes.

Sturdy, safe and reliable, our oven is made exclusively from high-quality materials, drawing on Ristoattrezzature's extensive experience.

The **3-tray electric fan-assisted oven is designed to guarantee excellent performance across all areas of the catering industry**: let's take a look at its main features together.

Design and operation

Our **3-tray electric fan-assisted oven for patisserie** features a sleek, minimalist design with user-friendly controls. Its **external dimensions are 77.5 x 70 x 56h cm**, its **internal dimensions are 65 x 46 x 35h cm**, and it has a capacity of 3 racks, or trays, measuring 60 x 40 cm, spaced 10.5 cm apart.

The oven is fitted with **two motors and two fans which ensure perfect air circulation within** the chamber, thus providing an ideal environment for all types of baking. The **voltage is 230V at a frequency of 50/60 Hz**. The amperage is 14 A and the electrical power is 3.15 kW.

Our electric fan-assisted oven for the catering industry is made entirely of stainless steel. The hinged glass door helps to keep its overall dimensions compact; furthermore, the oven features:

- a **handle with a support bracket and tubular design** (also made of stainless steel);
- **internal lighting**;
- **a door-opening sensor to stop the fans**;
- **removable anti-tip tray guides**;
- **a snap-fit door seal** for a secure seal.

Thanks to the 3-tray fan-assisted electric oven, you can achieve extraordinary results in your professional kitchen.

Try programming and saving your recipes, adjust the operating temperature from +50°C to +280°C and, at the same time, **maintain a consistent temperature inside the oven**, thus creating the ideal environment for every cooking method and every type of food.

Cleaning and maintenance

With our **3-tray fan-assisted electric oven**, cleaning and maintenance are quick and easy – two crucial aspects in any kitchen.

The appliance features a chamber and an outer casing made entirely of **stainless steel** with **rounded internal corners**. This ensures that every centimetre can be easily reached.

Finally, the **inner glass panel can be removed, allowing for a truly thorough clean**.

Why this is the right product for you

If you’re now wondering why you should choose our **3-tray electric fan-assisted oven for catering and patisserie**, here are the answers you’re looking for. **A product 100% made in Italy**, combined with a strong focus on the quality of materials, is synonymous with **durability and reliability**.

Quality and durability make this appliance particularly **well-suited to continuous use**, as befits a professional kitchen and its fast-paced environment. Finally, the ability to programme recipes and the inclusion of a 60-minute timer with an audible alarm make our oven a **truly indispensable piece of equipment**.

Select your preferred range of optional extras for your electric oven from our online catalogue and easily complete your pastry-making set-up. Read all the details in the technical specifications.

Dimensions

Distance between baking trays	105 mm
External dimensions	775x700x560 mm
Internal dimensions	650x460x350 mm
Packaging dimensions	800x750x730 mm

Technical specifications

Amperage	14 A
Baking tray capacity	3 600 × 400 mm
Electrical Power	3.15 kW
Frequency	50/60 Hz
Net weight	35 kg
Operating temperature	+50 +280 °C
Power supply	Electric
Voltage	230 V
Weight including packaging	44 kg